

## EATON Raupo Vineyard Pinot Noir 2021

### Our Story

The Eaton wine journey began in 1981 when I took my first vineyard job in Marlborough. In 1991 with my wife Jo, we then developed the Clayvin and Eaton vineyard (1999). That started our family along the path of winemaking from small parcels of hillside grown grapes. The purpose of the EATON brand is to allow our family to work with these small parcels of fruit from unique Marlborough vineyards. Vines are hand-tended and the wines hand crafted.

We work closely with the family owners of these sites to craft special and memorable wines.

We strive for wines that are truly expressive of their origin and are made in a very natural way. This allows for reduced use of preservatives, processing and eliminates the need for fining.

*Mike Eaton.*



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### The Vintage

2021 was one of the lowest yielding vintages since 2012 and the concentration shows on wines across all varieties. The season itself started wet and cool and we had a very poor flowering which meant open clusters and small berries. From December onward the season returned to normal and we had the usual Marlborough summer finishing with cooler weather than normal. The aromatic profiles were elevated even further with the large diurnal range from cool nights and warm days over the last few weeks of the vintage.

### The Vineyard: Raupo vineyard

Owned and operated by Seresin, the Raupo vineyard is situated on gentle North-facing slopes in the upper Omaka valley and shares latitude 41.57 with Clayvin and Wrekin vineyards. Raupo is farmed with biodynamic Organic methods and has high density planting which all add to the purity of the site expression found in wines made from this vineyard.

Yields are kept very low and irrigation is kept to a minimum as we work to drive the roots deeper into these unique soils.

<b>Sub-region</b>	Upper Omaka Valley, Southern Valleys, Marlborough Latitude 41.57
<b>Variety</b>	Pinot Noir 777 and 115
<b>Harvest</b>	4 <sup>th</sup> , 5 <sup>th</sup> and 8 <sup>th</sup> March 2021
<b>The Making</b>	
<b>Process</b>	Hand harvested fruit was separated into 3 X 800Kg "Flower Pot" open fermenters. Some whole bunches on the base and destemmed fruit for the balance of the fermenter. Whole bunches ranging from 20% to 50%. No acid, enzymes, sugar or SO2 additions.
<b>Fermentation</b>	Ambient soak for 4-5 days allowing a wild natural fermentation that peaked at 29 degrees over 7-8 days, followed by 15 days post fermentation maceration on skins.
<b>Barrel work</b>	After 28 days fermentation the 3 ferments were basket pressed to barrel for malolactic fermentation after which the wines had their SO2 addition
<b>Barrel Aging</b>	10 months in Dmy barriques – 25% new
<b>Assemblage</b>	After 10 months assembled to stainless steel tank for settling
<b>Marriage</b>	Settled 2 months before being bottled
<b>Bottling</b>	Un-fined and unfiltered 24 <sup>th</sup> February 2022
<b>pH</b>	3.59
<b>TA</b>	5.9
<b>Alc</b>	12.8%
<b>Production</b>	1180 bottles